Evolution Plus

Translation of the original operating instructions

Read the operating instructions and the chapter on safety information before operating the machine.
Keep the operating instructions near the machine.

FRANKE

COFFEE
SYSTEMS

Dear customer,

Congratulations on your purchase of an Evolution Plus coffee machine. Thank you for your confidence in us.

Evolution Plus is a powerful and space-saving coffee machine. It adapts to your needs perfectly. Your customers will be impressed as you quickly prepare high-quality, customized coffee specialties.

We hope you enjoy your Evolution Plus and that it will bring you consistently satisfied customers.

Sincerely, FRANKE Kaffeemaschinen AG

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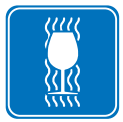
Explanation of Symbols

⚠ DANGER — DANGER indicates potentially life-threatening danger or grave injury.

⚠ WARNING — WARNING indicates risk of injury.

⚠ CAUTION — CAUTION indicates risk of minor injury.

NOTICE — NOTICE indicates possibility of damage to the machine.

 Disinfecting a component.

This symbol indicates tips, shortcuts and additional information.

For Your Safety

Both you and your Evolution Plus are important to us. Therefore, we would like to provide you with detailed safety information. For us, a high level of safety goes without saying. Protect yourself against remaining risks from use of the machine.

Proper use

Evolution Plus

The Evolution Plus is a coffee machine for use in food service. It is designed to process whole coffee beans. The various accessories allow integrated processing of milk, powder specialties and syrup with the Evolution Plus.

The Evolution Plus is designed exclusively for preparing coffee drinks, milk combination drinks, hot water and steam in accordance with these instructions and the technical data.

Refrigeration Unit/Milk Systems (optional)

Milk systems are optional accessories for Evolution Plus coffee machines. They are to be used only to cool milk in conjunction with preparing coffee drinks with an Evolution Plus coffee machine.

Only use pre-cooled milk (2 - 5 °C/36 - 41 °F). Only use FRANKE cleaning solution. Other detergents may leave a residue in the milk system.

Cup Warmer (optional)

The cup warmer is an optional accessory for Evolution Plus coffee machines. It is intended only for warming coffee cups and glasses used when preparing drinks.

The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Flavour Station (optional)

The Flavour Station is an optional accessory for the coffee machines. It is intended only for the automatic pumping of syrups for the preparation of drinks.

Important

Do not operate your Evolution Plus and its accessories until you have read and understood these instructions in full. Keep these instructions near your Evolution Plus.

Each operator of the Evolution Plus must have read an understood these instructions. This does not apply to self-service customers. Self-service machines must always be monitored to protect the users.

Children or physically or mentally challenged persons must never approach the machine alone and must always be supervised.

Have the machine serviced at regular intervals. Regular maintenance will ensure the safe operation and high performance of your Evolution Plus.

If the Evolution Plus is sold or transferred to a third party, please give the operating instructions to the next user.

If you need more information or if specific problems occur that cannot be resolved using these instructions, contact your local customer service representative for the required information or contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

General safety concerns during use

⚠ DANGER

Risk of death by electrocution!

- Never operate a machine that has been damaged or has a damaged power supply cable.
- If you suspect damage to the machine (for instance, a hot or burning odor), unplug the machine from the outlet and contact your service technician.

If the power supply cable to this machine is damaged, it must be replaced by a special power cord.

- Only a qualified service technician should replace the power supply cable.
- Ensure that the machine and power supply cable are not near any hot surfaces such as gas or electric stoves or ovens.
- Ensure that the power supply cable is not pinched and does not rub against sharp edges. The machine contains electrically conductive parts. Opening the machine can pose risk of death.
- Never open or attempt to repair the machine yourself.
- Do not make any modifications to the machine that are not described in the owner's manual.
- Repairs should only be made by a service technician using original replacement and accessory parts.

⚠ WARNING

Risk of injury, eye injury and damage to the machine!

Objects in the coffee bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.

- Never put anything into the bean hopper, powder container or grinder.
- Never poke around in the coffee bean hopper or grinder with any object.

⚠ WARNING

Risk of injury!

Reaching into the Evolution Plus may result in abrasions or injuries caused by crushing from interior components.

- Only open the Evolution Plus when daily work requires it (to empty the grounds container).
- Exercise care and caution when working on an open Evolution Plus.
- Only service personnel should open the Evolution Plus for any other purpose.

⚠ WARNING

Risk of scalding!
During automatic and manual cleaning, hot water and steam are released repeatedly.

- Keep hands away from the outlets and nozzles during cleaning!

When drinks are dispensed, the products themselves pose a risk of scalding.

- Always be careful with hot drinks!

NOTICE

Damage from foreign objects!
Putting foreign objects through the powder lid can lead to damage to the machine.

- Never insert any foreign objects.
- Never poke around in the powder lid with any object and never insert anything except cleaning tablets or ground coffee.

⚠ WARNING

Risk of burns!
The coffee and milk dispensers, hot water nozzle and steam dispenser are hot.

- Do not touch the outlets or nozzles.

The surfaces of the cup warmer are hot.

- Do not touch these surfaces.

NOTICE

Damage to the machine!

- Install the machine out of the reach of children.
- Do not expose the machine to the elements, such as rain, frost or direct sunlight.

The power supply cable may pose the risk of tripping or become damaged.

- Never let the power supply cable hang loose.

⚠ CAUTION

Risk of spoiled food residue!
If the machine is not cleaned regularly, milk, powder, syrup and coffee residue may accumulate in the machine, clog the outlets or find its way into drinks.

- Clean the Evolution Plus and its accessories at least once a day.
- Read the chapter "Cleaning and Rinsing."

NOTICE

Damage from water jets!
The Evolution Plus is not protected against water jets.

- Do not use water jets or high-pressure cleaners to clean the machine.
- Read the chapter "Cleaning and Rinsing."

Scope of Delivery and Identification

The Evolution Plus is a powerful coffee machine with an innovative operating design. You can prepare each customer's customized drink using the Preselection Plus panel. Listed below are ways to identify your machines and what is included in the standard delivery.

Scope of delivery

Evolution Plus

Basic model. Optional accessories can be ordered from your FRANKE retailer.

Cleaning tablets

To clean and protect your coffee system.

Item no: BK 300 935

Cleaning solution (optional)

To keep your milk system clean and hygienic.

Item no: BK 301 732

Cleaning brush

To clean the brewing unit.

Item no: 1L 301 160

Cleaning brushes (optional)

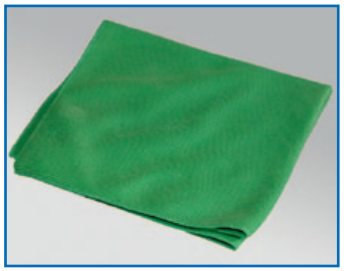
To clean the dispenser system.

Item no: 1L 301 376

Adjust Card

To program the machine and back up data.

Item no: 10 300 924



Microfiber cloth

To clean and protect the exterior of the machine.

Item no: 1H 325 974

Evolution Plus Operating Instructions
Read the operating instructions and the chapter on safety information before operating the machine. Keep the operating instructions near the machine.

Owner's manual

Operating instructions

Item no: 1T 312 218
Item no: 1T 312 219
Item no: 1T 312 220
Item no: 1T 312 221

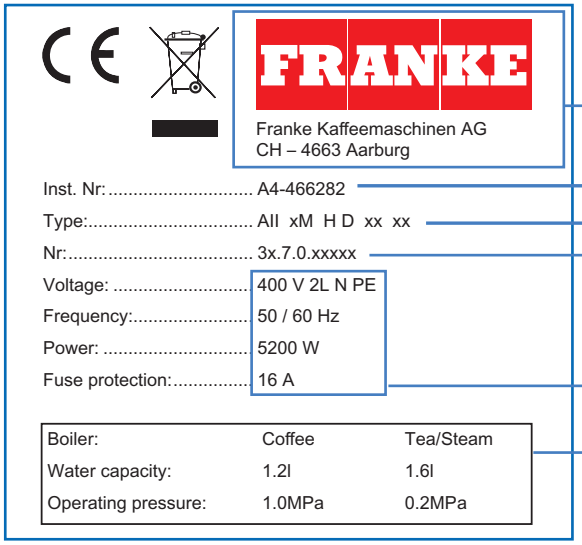
Also refer to the chapter "Cleaning and Rinsing."

Other manuals can be downloaded via the Internet.
www.franke-cs.com

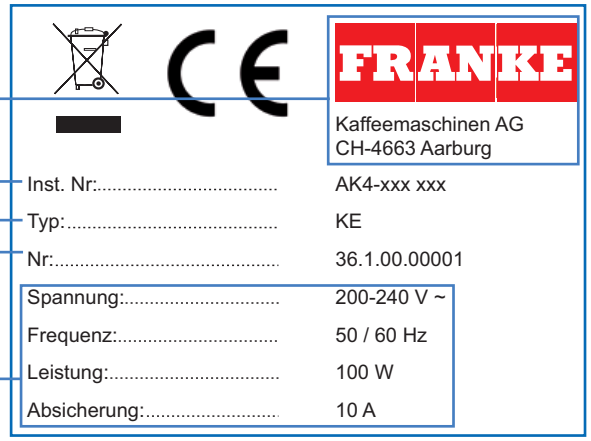
The configuration of your Evolution Plus may differ from that shown in the instructions. Please refer to your purchase agreement.
Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.

Identification

Evolution Plus type plate



Refrigeration unit type plate (as an example for accessories)



Position of the type plates

Model code

Model code	Component
A	Evolution Plus
A II	Evolution Plus Top
2M	Number of grinders (max. 2)
P	Powder dosing unit
H	Hot water dispenser
D	Steam dispenser
CF	Milk foam, warm and cold milk
AS	Autosteam Pro (instead of steam)
KE	Refrigeration unit (optional)
CW	Cup Warmer (optional)
FS	Flavour Station (optional)
FM	Foam Master (optional)

Description of machine

You have chosen enjoyment of every single coffee with the Evolution Plus. In this section you will learn more about the functions and options of your Evolution Plus and where the controls are located.

Evolution Plus

The Evolution Plus has numerous options. To give you an overview of your machine, we will illustrate various options with a sample configuration.

You will become familiar with the Evolution Plus and its controls as well as the refrigeration unit and cup warmer.

Please note that your Evolution Plus may look different from the configuration shown here.

Coffee bean hopper

Powder container

Powder lid

Chip card reader/USB cover

Control panel
(with display, product buttons and Preselection Plus)

Grounds door

Hot water dispenser

Outlet
(coffee, milk and milk foam)

Steam dispenser
(Autosteam PRO – optional)

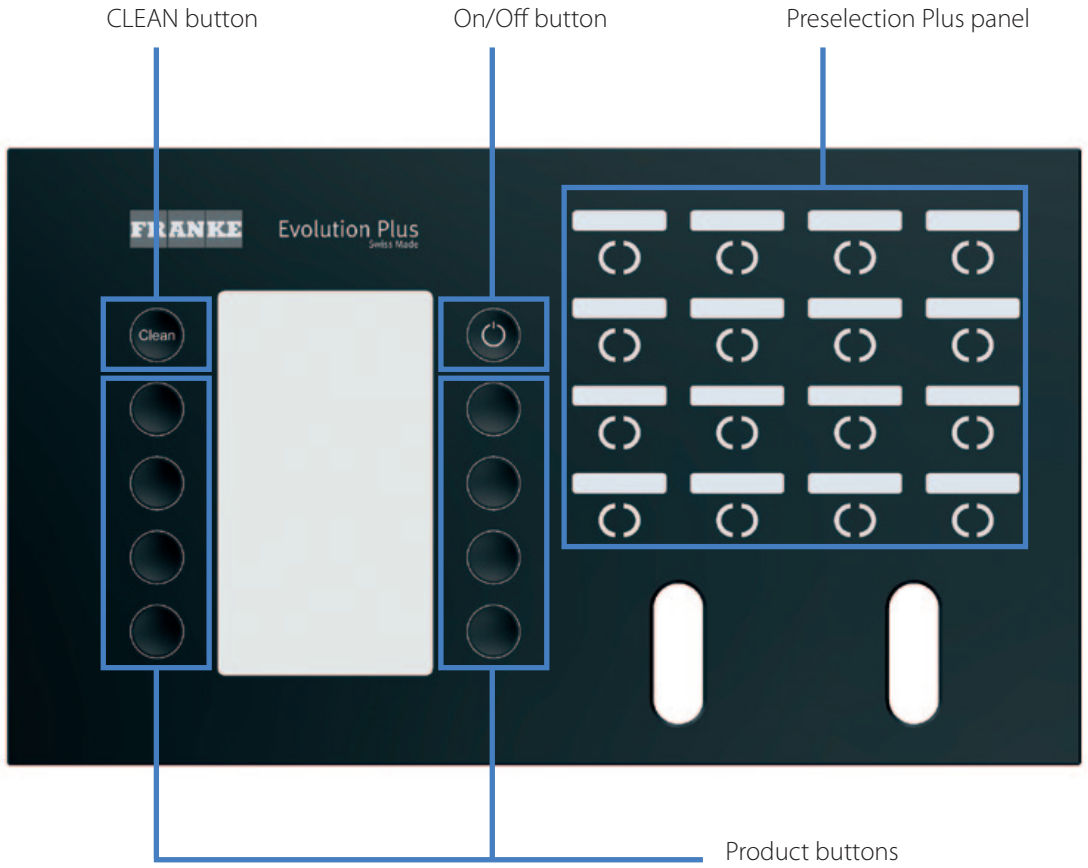
Drip tray with drip grid

Evolution Plus performance figures

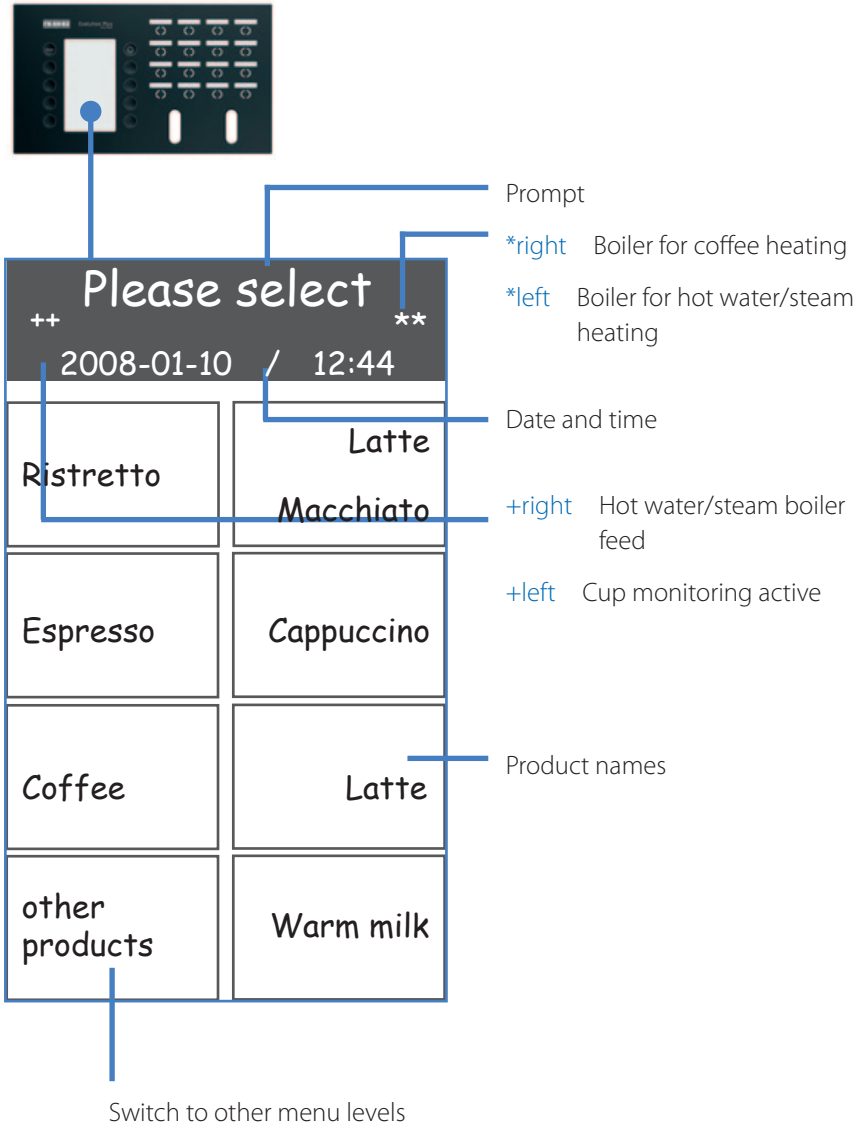
Specialty	Hourly capacity Evolution Plus*
Espresso	240 cups
Café crème	180 cups
Cappuccino	150 cups
Café latte	150 cups
Latte macchiato	120 cups
Warm milk	120 cups
Cold milk	150 cups
Hot water	25 liters

* The hourly capacity is a theoretical value and depends on the configuration of the machine(s) and the size of the drinks. Because of its innovative milk system, the Evolution Plus with Foam Master has a much higher hourly capacity for milk than the Evolution Plus. Your sales representative will be glad to help you.

Evolution Plus control panel



Default Display



Evolution Plus operating concept

The Evolution Plus offers controls customized to your product offering depending on the configuration. You may store set default products or combine and measure your products individually. Your sales manager and service technician will be glad to help you.

Dispense your drinks as usual using the product buttons or define each customer's drink individually using the Preselection Plus panel.

For instance, you might preselect the cup size and type of coffee or make an espresso with decaffeinated beans instead of regular beans.

Optional accessories

Refrigeration unit

(optional)

In many regions, milk is part of a good cup of coffee.

You can connect the milk cooler directly to the Evolution Plus to make sure the milk does not spoil.

On/Off switch (behind door)

Flavour Station (optional)

Our syrup unit is available as an option for amazing creations.

You can use to the Flavour Station to extend your range with up to 6 different flavors.

Cup Warmer (optional)

To enjoy coffee at its best, you need pre-heated cups.

The cup warmer fits perfectly on your Evolution Plus.

On/Off switch

Installation and technical data

Your Evolution Plus must be properly installed so that you can operate it correctly—one of our service technicians will do that for you. You'll have to take care of a few things first. You'll find the preparations for problem-free enjoyment of your coffee machine here

Installation

Preparations

- The power connection for the coffee machine must be protected by a ground fault circuit interrupter (GFCI).
- Each terminal of the power supply must be able to be interrupted by a switch.
- The water connection must have a shut-off with a check valve and filter and must meet the requirements of the technical data.
- The water for the preparation of coffee should always be fresh, oxygenated and rich in minerals.
- If your Evolution Plus has an electrical connection other than the one described in the table opposite, you will have received additional information regarding the installation with your order confirmation.

Installation

You must have completed these preparations before one of our service technicians can install Evolution Plus for you.

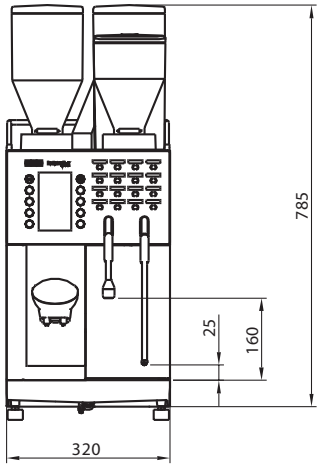
One of our service technicians will install your Evolution Plus and put them into operation for the first time. The technician will walk you through the basic functions.

Evolution Plus technical data

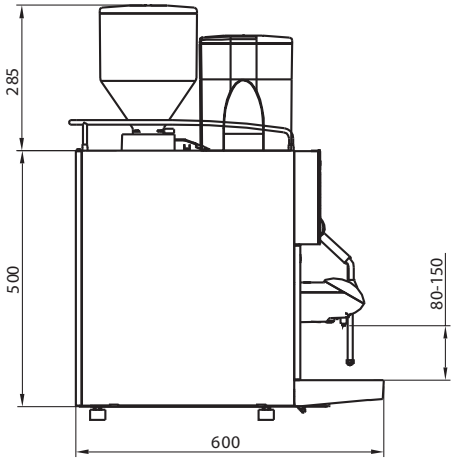
Coffee bean hopper	1.3 kg per grinder (optional: lockable)
Grounds container	50 cakes (optional: grounds ejection)
Boiler volume	small boiler: coffee 1.2 l 1.0 MPa (145 psi)
	large boiler: hot water/steam 1.6 l 0.2 MPa (29 psi)
Electrical connection	200 V 3 L PE 4 kW 50/60 Hz Fuse: 20 A
	200 - 208 V 1 L N PE 2.6 kW 50/60 Hz Fuse: 16 A
	230 - 240 V 1 L N PE 3.2 kW 50/60 Hz Fuse: 16 A
	230 - 240 V 1 L N PE 5.2 kW 50/60 Hz Fuse: 30 A
	380 V 2 L N PE 5.2 kW 50/60 Hz Fuse: 16 A
	400 V 2 L N PE 5.2 kW 50/60 Hz Fuse: 16 A
	208 V 2 Ph PE 4.8 kW 50/60 Hz Fuse: 30 A Current: 24 A
Electric cable	l = 1800 mm (70.86")
Supply line	Metal hose with union nut G3/8", l = 1500 mm (59")
Waste-water hose	d = 16 mm (0.63"), l = 2000 mm (75.75")
	not permanently attached to the drain (vented)
Noise emission	< 70 dB (A)
Weight	1M 46 kg 2M 50 kg
Cold water connection	G3/8" outside thread
Water pressure	80 - 800 kPa (0.8 - 8.0 bar or 11.6 - 116 psi)
Water shut-off	with check valve and filter
Water hardness	max. 70 mg CaO/1 l water (7 dH, 13 °fH)
Chlorine content	max. 0.1 mg/l (0.1 ppm)
Ideal pH value	7
Funnel	d = 50 mm (1.97") with siphon
Drain pipe	dmin = 1"
Ambient conditions	Humidity: max. 80 %
	Ambient temperature: 10 - 35 °C (50 - 95 °F)

Dimensions

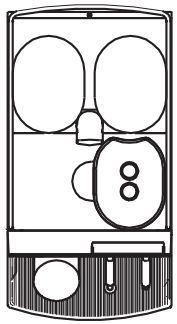
Front view



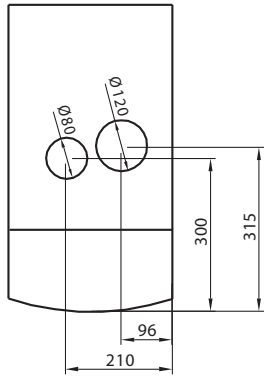
Side view



Top view



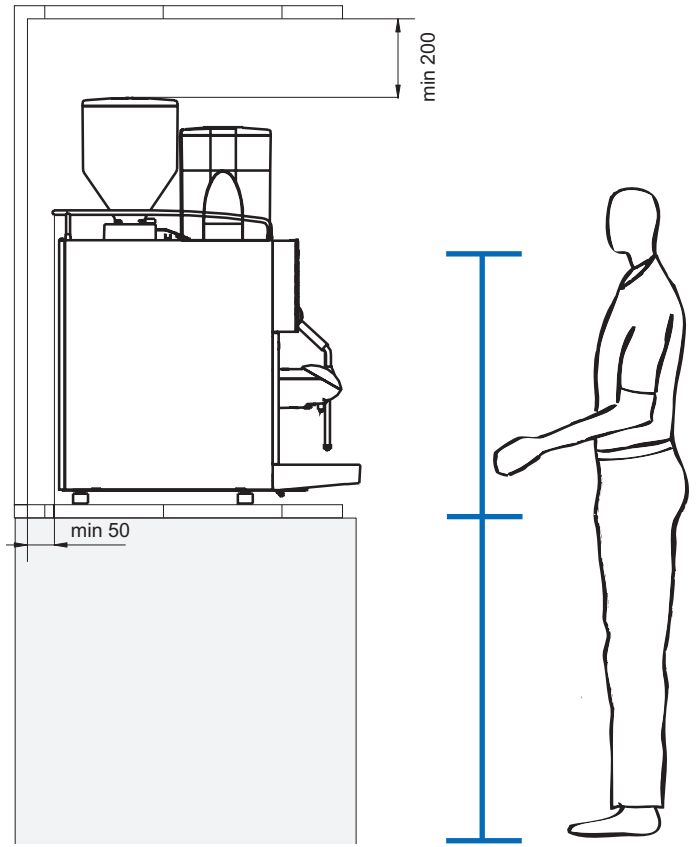
Cross-section from above (grommet hole)



Adjustable feet (optional)

30 mm (1.18") foot	500 mm + 285 mm + 32 mm = 817 mm
40 mm (1.57") foot	500 mm + 285 mm + 45 mm = 830 mm
70 mm (2.76") foot	500 mm + 285 mm + 70...80 mm = 855...865 mm
100 mm (3.94") foot	500 mm + 285 mm + 100...115 mm = 885...900mm

Installation Dimensions



Prepare a stable, ergonomic surface (min. load capacity: 150 kg). The control panel should be at eye level.

Distance to the wall must be at least 50 mm (1.96"). Clearance above the machine must be at least 200 mm (7.78").

Adjustable feet can be used to compensate for unevenness or height differences.

If optional accessories are installed, up to an additional 320 mm (12.6") may be required per accessory.

Observe the connection requirements of the accessories.

Technical data for the refrigeration unit

Milk container	10 liters (2.64 gallons)
Electrical connection	200 - 240V 1LNPE 100W 50/60Hz Fuse: 10A
	115V 1LNPE 100W 50/60Hz Fuse: 10A
Electric cable	2000 mm (78.74")
Ambient conditions	Humidity: max. 80%
	Ambient temperature: 5 - 32°C (41 - 89.6°F)
Weight	approx. 26 kg
Width	320 mm (12.60")
Depth	460 mm (18.11")
Height	500 mm (19.69")

Technical data for the cup warmer

Capacity	up to 80 cups (depending on cup size)
Electrical connection	200 - 240V 1LNPE 140W 50/60Hz Fuse: 10A
Electric cable	2000 mm (78.74")
Weight	approx. 15 kg
Width	225 mm (8.86")
Depth	440 mm (17.32")
Height	540 mm (21.26")

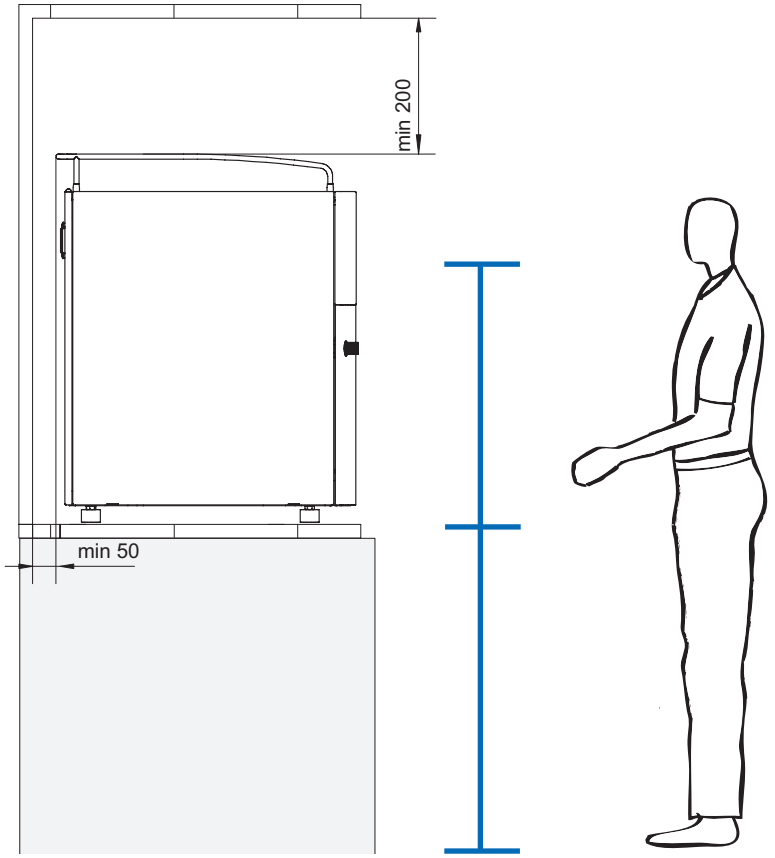
Technical data for the Flavour Station

Capacity	up to 6 flavors of syrup
Electrical connection	100 - 240V 1LNPE 75W 50/60Hz Fuse: 10A
Electric cable	2000 mm
Weight	approx. 24 kg
Width	320 mm (12.60")
Depth	460 mm (18.11")
Height	500 mm (19.69")

Adjustable feet (optional)

30 mm foot	560 mm + 32 mm = 592 mm (23 5/16 inch)
40 mm foot	560 mm + 45 mm = 605 mm (24 3/4 inch)
70 mm foot	560 mm + 70...80 mm = 630...640 mm
100 mm foot	560 mm + 100...115 mm = 660...675 mm

Installation Dimensions for Optional Accessories



Place the optional accessories in line with the Evolution Plus and at eye level.

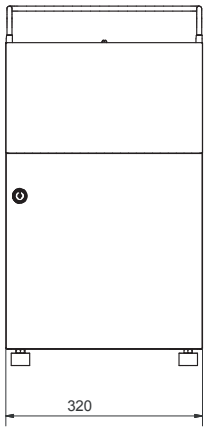
Distance to the wall must be at least 50 mm (1.96"). Clearance above the machine must be at least 200 mm (7.78").

Adjustable feet can be used to compensate for unevenness or height differences.

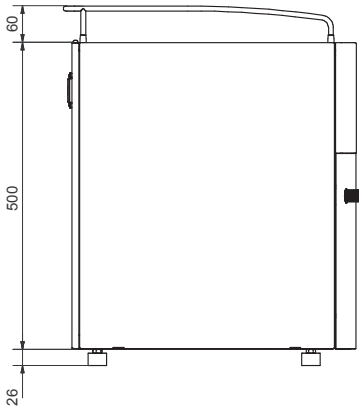
If optional accessories are installed, up to an additional 320 mm (12.6") may be required per accessory.

Dimensions of accessories, using the refrigeration unit as an example (other accessories have identical dimensions)

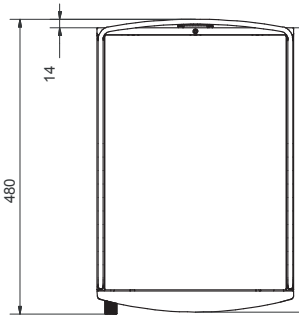
Front view



Side view



Top view



Start-up, Filling and Emptying

In this chapter you will learn how to start up your Evolution Plus. In addition to the start-up procedure, you will learn about processes that take place automatically during start-up and about additional preparations. Get primed for a busy day!

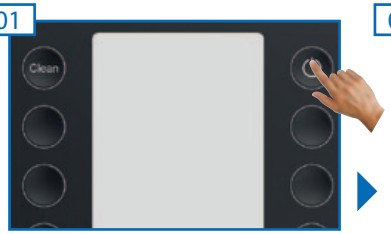
Start-up of the Evolution Plus

Daily start-up of the coffee machine

⚠ WARNING

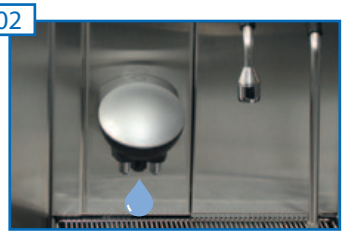
Risk of scalding
from hot water, splatters and hot steam.
Do not touch the outlets or the area under the outlets.
Point the steam wand downwards.

01



Switch on the Evolution Plus using the On/Off button.

02



The Evolution Plus automatically vents the boiler system while heating.

03

Add coffee beans and milk, if necessary.

04

The Evolution Plus is ready for operation.

Filling the coffee bean hopper

⚠ WARNING

Risk of injury, eye injury and damage to the machine!
Objects in the coffee bean hopper or grinder may splinter and be ejected, leading to damage to the machine or injury.
Never put any objects in the coffee bean hopper or grinder.
Never poke around in the coffee bean hopper or grinder with any object.

01

Open the coffee bean hopper.

02

Pour in coffee beans.

03

Close the coffee bean hopper.

Emptying the grounds container

NOTICE

Formation of mildew due to coffee residue!
Empty and clean the grounds container at least once daily.

01

Open the grounds container door and remove the grounds container.

02

Empty, clean and dry the grounds container.

03

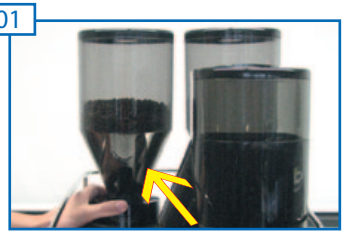
Replace the grounds container and close the grounds container door.

Emptying the coffee bean hopper

NOTICE

Handling the bean pusher and coffee bean hopper
The bean pushers cannot be completely removed!
The bean pushers fit relatively tightly.
Ensure proper closure and slide the bean pusher in again, if necessary.

01



Slide the bean pusher inward to close off the coffee bean hopper.

02

Lift the coffee bean hopper straight up.

NOTICE

The quality of the coffee may be impaired!
Dry the coffee bean hopper well after cleaning it. There must not be any residue from cleaning agents.

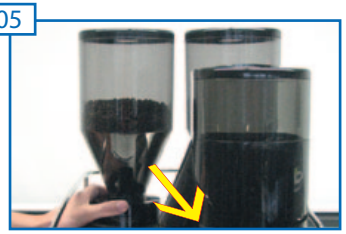
03

Empty, clean and dry the coffee bean hopper.

04

Place the coffee bean hopper on the Evolution Plus.

05



Pull the bean pusher out.

Add chocolate powder.

⚠ WARNING

Risk of injury, eye injury and damage to the machine!
Objects in the coffee bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.
Never put anything into the bean hopper, powder container or grinder.
Never poke any object around in the bean hopper, powder container or grinder.

01

Open the powder container.

02

Add chocolate powder.

03

Close the powder container.

Emptying the powder container

01

Lift the powder container straight up.

NOTICE

Product quality may be impaired!
Dry the powder container well after cleaning it. There must not be any residue from cleaning agents.

02

Empty, clean and dry the powder container.

03

Clean the powder container holder with a brush.

04

Place the powder container on the Evolution Plus.

Start-up of the Refrigeration Unit (optional)

01

Open the refrigeration unit and switch it on with the On/Off switch.

Setting the temperature of the refrigeration unit (KE 320) (optional)

Thermostat

Temperature display

right button

Set button

left button

Milk quantity and temperature are monitored constantly.

01

Open refrigeration unit.

02

The thermostat is located in the refrigeration unit and can be set manually.

03

Press Set until the temperature is displayed.

04

Set the desired temperature using the left or right button.

05

Press Set.
The temperature is set.

Filling milk (optional)

Instead of the milk container, you can also use bag-in-a-box containers or gallon containers. Milk quantity and temperature are monitored constantly.

01

Open the refrigeration unit and remove the milk container.

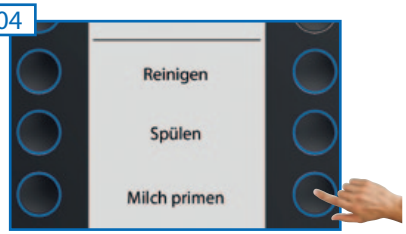
02

Add milk to the container and insert the suction tube.

03

Slide in the milk container and close the door.

04



Prime the milk.

Priming the milk

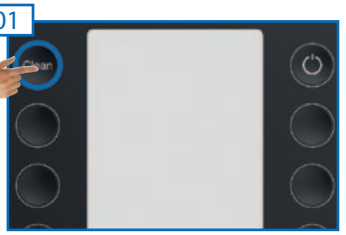
PRIMING MILK:
Every time the milk system is cleaned, the milk lines have to be refilled.
The milk priming function performs this task for the existing milk pump.
If the machine is to be switched off, milk priming is not necessary.

PRESELECTION FUNCTION WHEN PRIMING:
Usually, milk line 1 is always filled. To fill a second milk line (if available):
1. Press Clean for at least 2 seconds.
2. Preselect the second milk type with Preselection Plus
3. Select Prime milk and hold the button.

⚠ WARNING

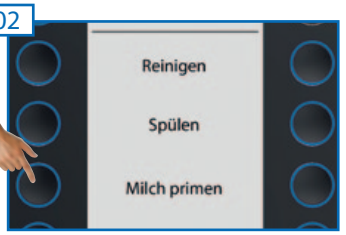
Danger of scalding
from hot milk and hot steam.
Do not touch the outlets or the area under the outlets.

01



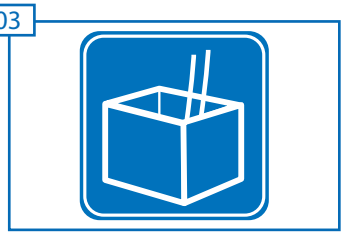
Press Clean for at least 2 seconds.
Clean menu appears.

02



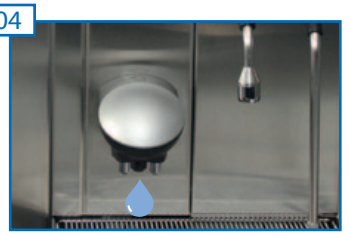
Select Prime milk and hold the button.

03



The Evolution Plus will draw milk into the system.

04



Milk will come out of the outlet.
The milk lines are filled.

Emptying the refrigeration unit (optional)

NOTICE

The refrigeration unit may not be used to store milk!

01

Open the refrigeration unit and remove the milk container.

02

Store the remaining milk in a refrigerator or dispose of it.

03

Clean the milk system of the Evolution Plus.

⚠ CAUTION

Beware of spoiled milk!
If the machine is not cleaned regularly, milk residue may accumulate in the machine, clog the dispensers or find its way into drinks.
Clean the EVOLUTION PLUS and its accessories daily.

04

Clean the milk container and refrigeration unit.

05

Close the refrigeration unit.

Start-up of the Flavour Station (optional)

01

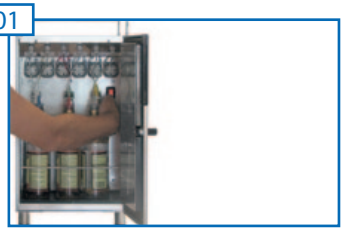
Open the refrigeration unit and switch it on with the On/Off switch.

Adding syrup

ASSIGNING THE SYRUP VARIETIES

A labeling field can be found on the inside of the door.
Note the corresponding syrup variety by the respective position number.

01



Open door of the Flavour Station and switch on the Flavour Station.

02

Place syrups in the Flavour Station and insert all tubes.

03

Prime syrups, then close door.

Priming Syrups

PRIMING SYRUP

For optimum drinks quality, there must be syrup in the lines at the very beginning.

You must prime the device so that syrup is drawn back into the lines each time syrups are changed and after cleaning.

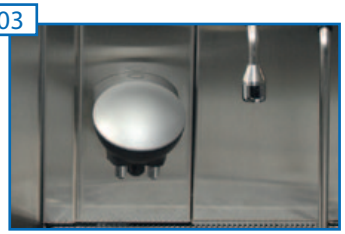
01

Press CLEAN on the Evolution Plus until the Clean menu appears.

02

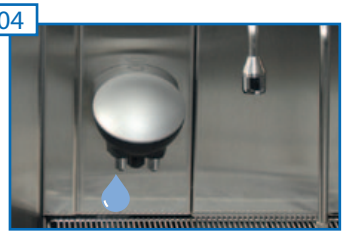
Preselect a syrup within 10 seconds.
Press and hold the priming button.

03



The requested syrup is drawn in.

04



Release the product button if syrup escapes from the outlet.
The syrup variety is ready.

05

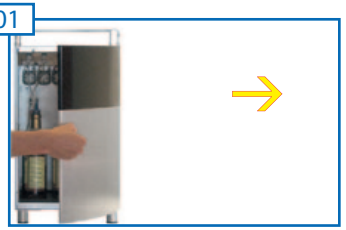
Repeat the procedure with all other product buttons for syrup (syrup variety).

06

All syrups are ready.

Emptying the Flavour Station

01



Open Flavour Station door.

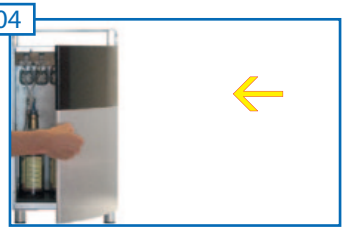
02

Remove hose and remove syrup for required variety of syrup.

03

Clean syrup system, if necessary.

04



Close Flavour Station door.

Preparing drinks

You chose the Evolution Plus because you love coffee and promise your customers something special. You will find information about preparing drinks and the variations possible for your specialty drinks here.

Preparing a standard drink

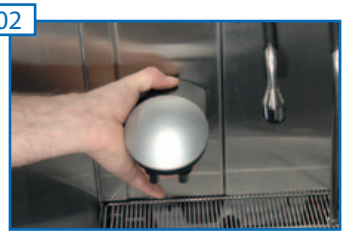
⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Only touch the outlets on the insulated handles.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

01

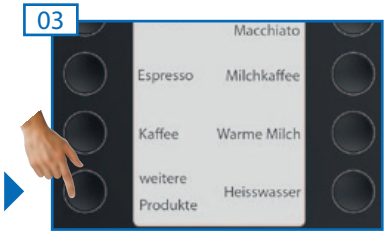
Place a suitable cup or glass under the outlet

02



Set the outlet at the correct height.

03

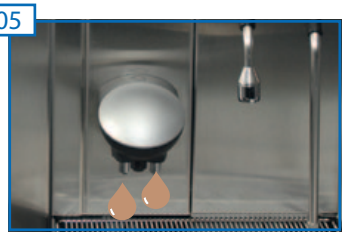


Select menu level (if possible).

04

Press the product button desired.

05



Preparation begins.

06

The drink is ready.

Drink preparation with preselection

You can preprogram up to 10 drinks per setting. Drink preparation with preselection must be enabled. Only an authorized service technician can enable preprogrammed settings.
Contact your service technician or FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Only touch the outlets on the insulated handles.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.
Pay attention and work carefully.

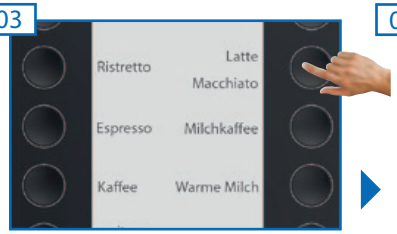
01

Keep appropriate cups and glasses handy.

02

Set the outlet at the correct height.

03



Press the Product button.
Preparation of the first drink is started.

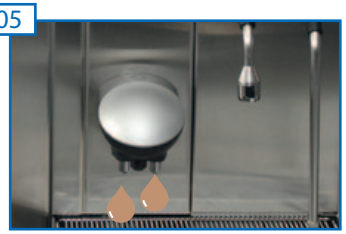
04

Other drinks can be preselected while the current drink is being prepared.

⚠ WARNING

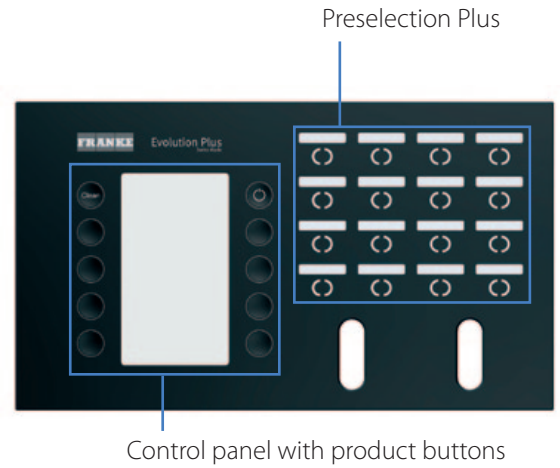
Risk of scalding!
The next drink starts automatically.
Pay attention and work carefully.

05



Preparation of the next drink starts immediately.

Preparing a drink with Preselection Plus



EXAMPLE OF USE FOR PRESELECTION PLUS

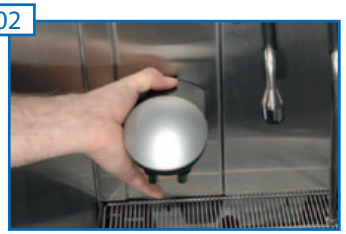
The following can, for instance, be selected on the Preselection Plus panel:
Column 1: Cup size
Column 2: Type of coffee
Column 3: Milk type
The customer can therefore mix his/her special coffee individually to taste.

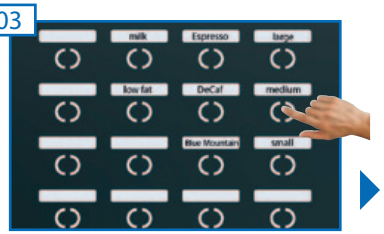
⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Only touch the outlets on the insulated handles.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.
Pay attention and work carefully.

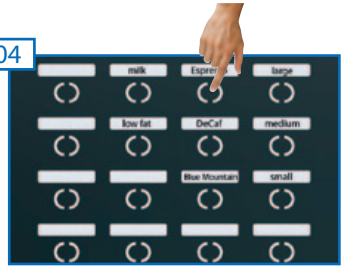
01

Place the appropriate cup or glass under the outlet.

02

Set the outlet at the correct height.

03


Select cup size on the Preselection Plus.

04


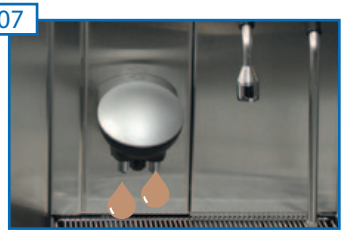
Select type of coffee on the Preselection Plus.

05

Select milk type on the Preselection Plus.

06

Select the desired product with the product buttons.

07

Preparation begins.

08

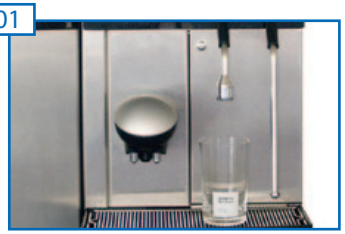
The drink is ready.

Hot water dispenser

⚠ WARNING

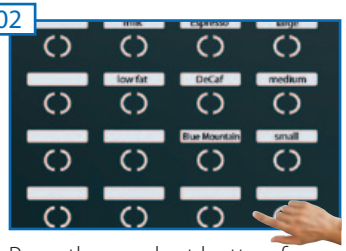
Risk of scalding or burning!
The dispensers and drinks are hot.
Only touch the outlets on the insulated handles.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

01



Place the appropriate cup or glass under the outlet.

02



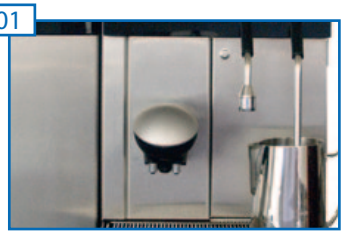
Press the product button for hot water.
The drink is prepared.

Steam dispenser

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Only touch the outlets on the insulated handles.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

01



Place the appropriate cup or glass under the outlet.

The steam is drawn for as long as the time control was set or must be ended manually.

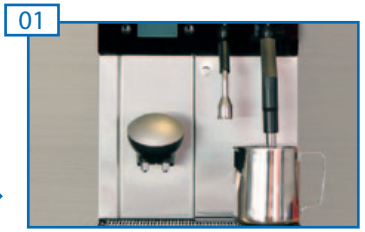
02

Press or hold the product button for steam.
Preparation begins.

Frothing milk with Autosteam Pro (optional)

The Autosteam is an automatic steam wand.
Depending on the settings, hot milk or milk froth can be made fully automatically with the Autosteam.
Your service technician will inform you of the options and program the desired products.

01



Place a suitable pitcher or a suitable vessel under the Autosteam.

The preparation continues until the milk or milk froth reaches a set temperature.
You can change the temperature with your Adjust card.

02

Press the product button for steam.

03

Preparation begins and is ended automatically.

04

Press the product button for steam twice.
The short steam pulse cleans the system.

05

Wipe the Autosteam with a damp cloth.

06

The Autosteam can be used again.

Your machine may differ from the one shown here, depending on the version. The functions, however, are identical.

Cleaning and Rinsing

Even a coffee machine like the Evolution Plus must be cleaned at least once daily to ensure high-quality flavor. To keep you from spending too much time cleaning your machine, we developed our Clean & Clever cleaning system.

Overview of the Separate Cleaning Instructions

Select the correct cleaning instructions for your system, taking the functions of your coffee machine into consideration. The Evolution Plus Foam Master always requires a milk system, so that in this case all models without milk systems can be eliminated.

	Evolution Plus	Evolution Plus Foam Master
Coffee machine only	1T 311 740	not available
Coffee machine with optional milk system (optional)	1T 311 744	1T 312 034
Coffee machine with optional chocolate powder container (available beginning February 2010)	1T 312 214	not available
Coffee machine with optional chocolate powder container and milk system (available beginning February 2010)	1T 312 151	1T 312 216
Syrup system (optional; accompanies Flavour Station)	1T 312 217	1T 312 157
Autosteam Pro (optional)	Operating: 1T 311 856 Cleaning: 1T 311 859	not available

Clean the water and steam nozzles

The steam and the water nozzles can be unscrewed. This makes cleaning limescale or dirt easier.

⚠ WARNING

Risk of burns
from hot outlets or nozzles.
Let the machine cool down. When the machine has cooled down, remove and clean the nozzles.

01

Unscrew the nozzles and take them apart.

02

Clean the nozzles with a mild detergent and descale where necessary.

03

Put the nozzles back together and screw them back on.

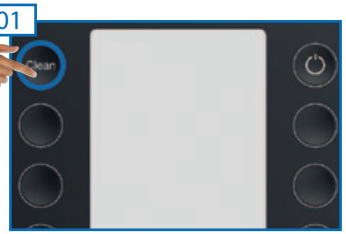
Rinsing the coffee and milk systems manually

Rinsing is no substitute for daily cleaning!
Cleaning is necessary to prevent residue build-up in the coffee and milk areas!

⚠ WARNING

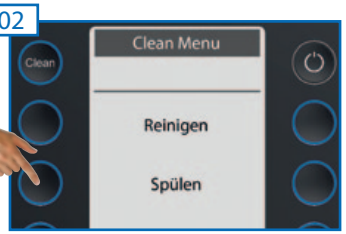
Danger of scalding
from hot water and steam.
Do not touch the outlets or the area under the outlets.

01



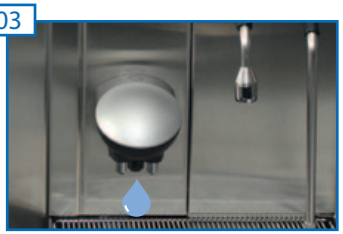
Press Clean for at least 2 seconds.
Clean menu is displayed.

02



Select Rinse

03

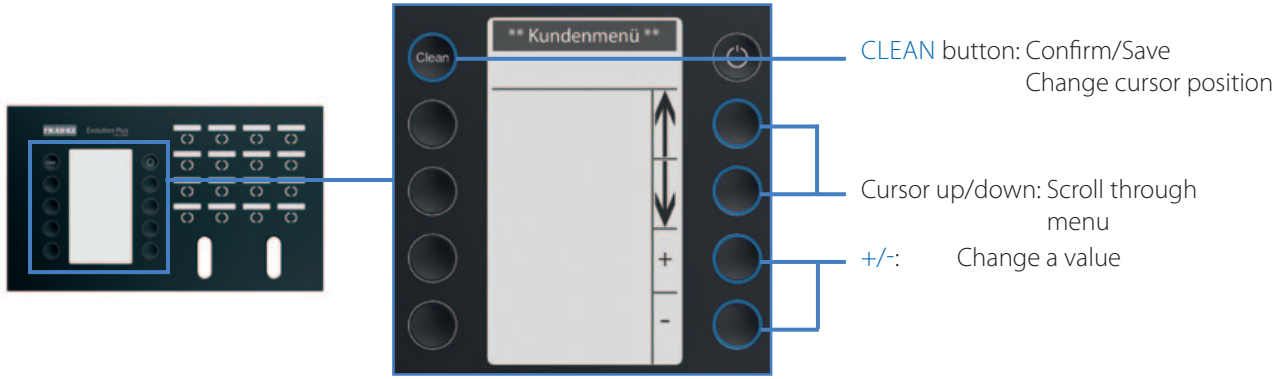


The Evolution Plus rinses the coffee and milk systems.

Configuring your Evolution Plus

Your Evolution Plus can be programmed to suit your personal needs—so that the Evolution Plus is just as flexible as you. We have kept the programming simple to make your job easier. Try it for yourself.

Controls and control concept



CLEAN button: Confirm/Save
Change cursor position

Cursor up/down: Scroll through menu

+/-: Change a value

The Adjust card is used for:

Access restrictions
Modification of parameters
Storing saved settings

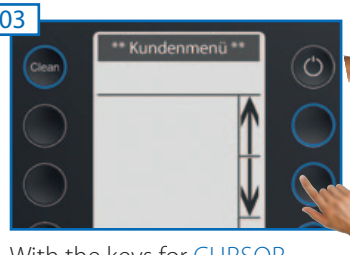
01

Insert the Adjust card into the card reader with the chip to the back.

02

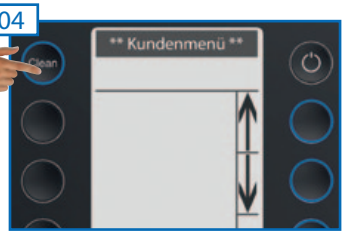
The customer menu appears on the display.

03



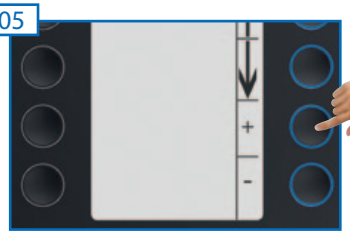
With the keys for CURSOR UP or DOWN you can scroll through the menu.

04



Press CLEAN to confirm a selection.

05



With +/- you can set values.

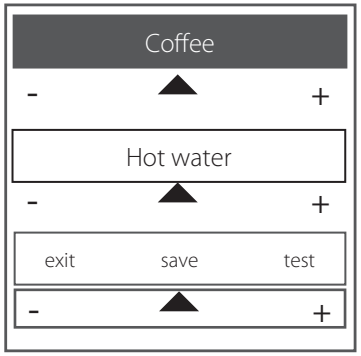
Product definitions

1.1 Product selection

Press product button desired

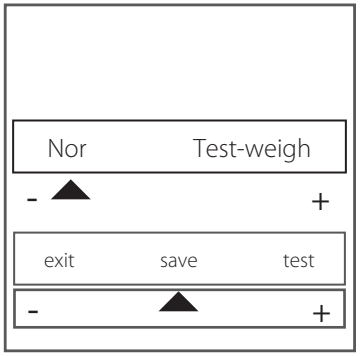
1.2 Fill level

Adjust fill level using +/-



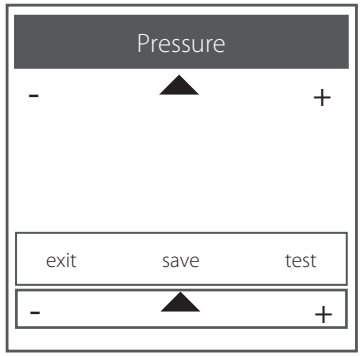
1.3 Grind quantity

Adjust grind quantity using +/-



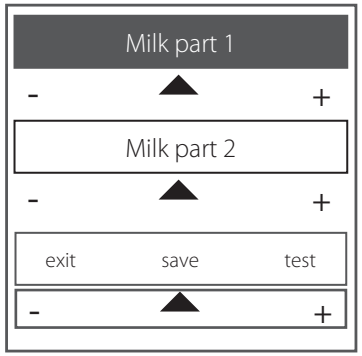
1.4 Pressure

Adjust contact pressure using +/-



1.5 Temp. M/S

Adjust temperature using +/-



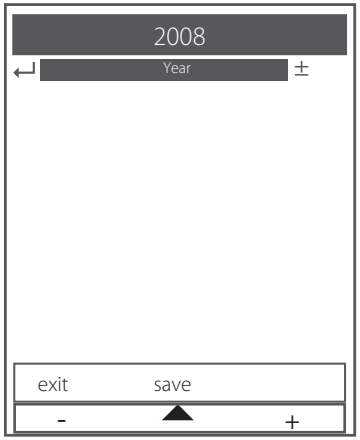
1.6 Prod. Text

Enter desired text.

Clock and temperature

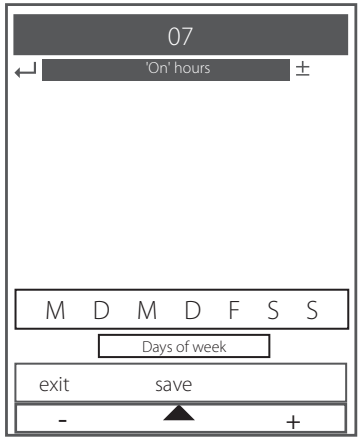
2.1 Date/Time

Enter year, month, day, hours and minutes



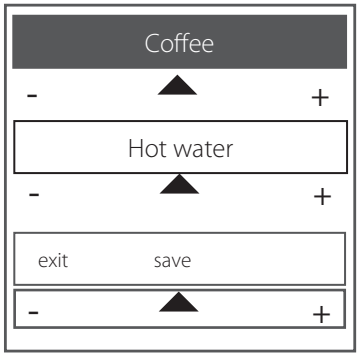
2.2 Time switch

Set the switch-on and switch-off times



3 Temperature

adjust the temperature for the coffee with +/-



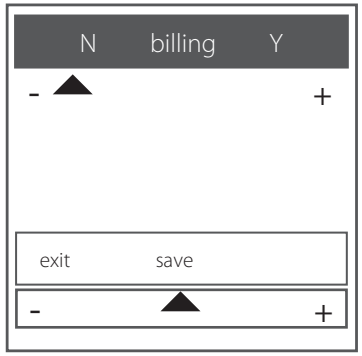
TIME

Using the date and time as well as the time switch, Evolution Plus can be automatically switched on or off.

Billing and display

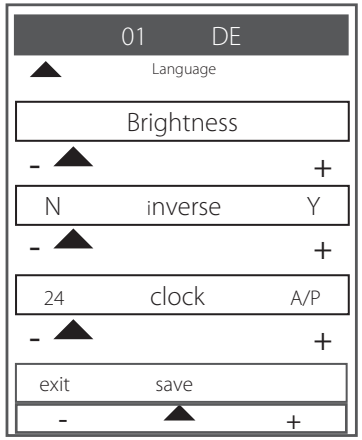
4.1 Credit operation

activate an existing billing with +/-



5 Display

Adjust the language, brightness and other settings



Error display and display counters

6.1 Overview

A list of errors is issued

2008-08-22	12:44	6
003	Door open	
2008-08-20	11:00	5
032	Steam feed	
2008-08-13	08:01	4
050	Read chipcard	
2008-08-05	10:54	3
110	Flow meter	
2008-08-04	07:45	2
150	Empty grounds container	
2008-08-02	09:30	1
003	Door open	

6.2 Detail

Erros can be viewed in detail

33		
Error index		
40		
Product number		
2008-08-13	08:01	4
050	Read chipcard	
** Version: 0.41		RC 01 **
Espresso		15

7.1 Machine

Display of the following counter readings

546
Machine total
235
Cycles total
400
Water quantity (liters)
23
Grinder right
12
Grinder left
5
Total cleanings

7.2 Prod. Total

Display of the following counter readings

235
Coffee prod. total
145
Milk prod. total
100
Water prod. total

7.3 Products 1-8

Issue the counter readings of the first 8 products

46
Espresso
35
Ristretto
40
Coffee
23
Latte
12
Cappuccino

Continuation: Display counters

7.4 Prod. 9-16

7.5 Prod.17-24

7.6 Prod.25-32

7.7 Prod.33-40

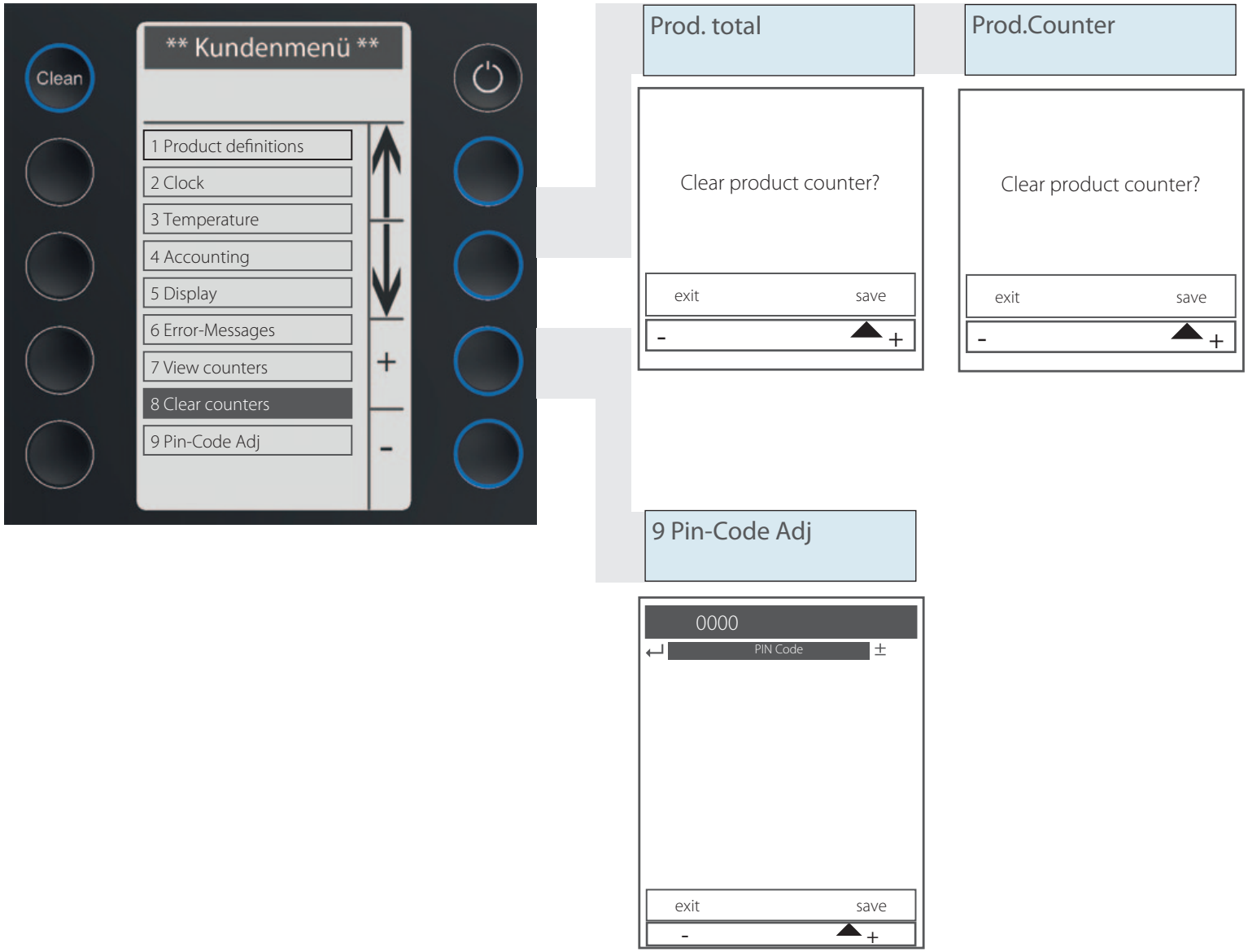
7.6 Prod.41-48

7.7 Prod.Extern

The counter statuses of the relative product are issued.

The display is analogous to the list in "7.3 Products 1-8."

Clearing Counters and Changing the PIN



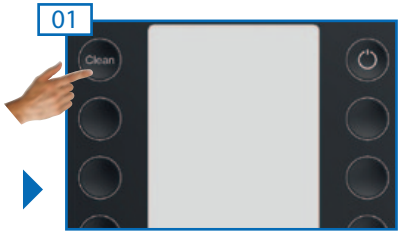
Shut-down and disposal

Do you want to shut down your Evolution Plus for longer periods or take it out of service?
Contact our service department. We recycle our coffee machines at a rate of nearly 100%, in order to protect the environment and resources.

Shut-down

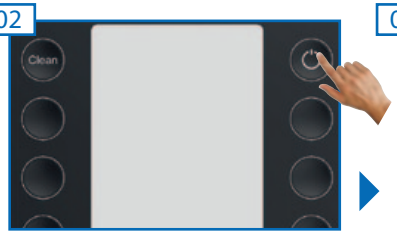
If you plan to take your Evolution Plus out of service for an extended period of time, take advantage of our service.

01



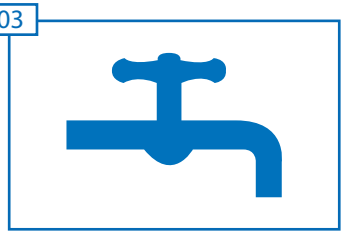
Clean the Evolution Plus using the cleaning program.

02



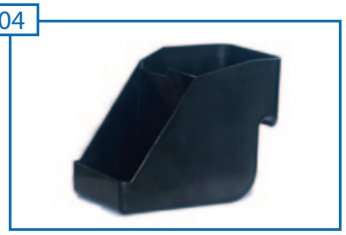
Turn off the Evolution Plus and unplug the power supply cable.

03



Turn off the water feed and remove the canister if there is one.

04



Remove all leftover food from the Evolution Plus and the accessories.

Shut-down for longer periods and storage

NOTICE

Risk of damage to the machine!
Contact your FRANKE service team for proper storage.
Observe the storage conditions and drain your coffee machines.
Storage temperatures: +10 °C to +35 °C
Humidity: max. 80%
If you plan to start using your machine again later, taking advantage of our service is essential. The Evolution Plus must be maintained and installed.
Proper functioning of the Evolution Plus cannot be ensured otherwise.

Disposal

Disposing of consumable materials

Observe local disposal regulations when disposing of consumable materials and waste.

Disposing of Your Evolution Plus

You can return your Evolution Plus directly to your retailer at no charge. We'll take care of the rest for you. For environmental protection reasons, we ask you not to dispose of the machine yourself.

Troubleshooting and Error Codes

If a problem occurs, your Evolution Plus coffee machine will give you instructions.
Error codes are displayed via the display screen. The table below shows how you can respond to these errors. Should you be unable to resolve a problem despite all best efforts, please contact our service department.

Help with Machine Errors

Error code	Text on machine display	Solution
1	External RAM	Contact customer service.
2	Outlet missing	Attach outlet and check that it is properly seated.
3	Door open	Close grounds container door.
4	Instant container	Instant container has been removed. Replace instant container.
5	External RAM	Contact customer service.
10 to 13	Temperature sensor	Contact customer service.
14 to 17	Temperature sensor	Contact customer service.
18 to 21	Temperature sensor	Contact customer service.
22, 23, 24	Heater timeout	Contact customer service.
30 to 32	Water feed	Contact customer service.
40 to 44	Motor timeout	Contact customer service.
50 to 58	Chip card ID	Contact customer service.
90	Perform PM	Contact customer service and schedule maintenance.
100	Drawer full	Empty drawer
105	Fresh/waste water	Only for versions with water tank: Empty or fill up tank.
110	Flow meter	Switch the machine off and back on again. Contact customer service.
120	No beans	Add coffee beans.
122	No choco	Add chocolate powder.
130	No milk	Add milk.
132 to 137	No syrup	Add syrup.
140	Communication	Only with billing device connected. Switch the machine and billing off and back on again. Contact customer service.
150	Empty drawer	Empty drawer
302, 303, 304 to 307	- no display -	Contact customer service.

Help with problems concerning product quality

Tasteless coffee

Possible causes	Solution
Grind too coarse	Select a finer grind.
Too little powder	Increase amount of coffee.
Temperature too low	Increase temperature.
Coffee is too old	Store coffee properly.

Coffee tastes strange

Possible causes	Solution
Poor grind	Contact customer service.
Minimal coffee usage	Load smaller amount of coffee.
Coffee beans bad	Replace coffee beans.
Residual cleaning solution	Rinse the Evolution Plus.
Cup dirty	Check dishwasher
Water (chlorine, hardness, etc.)	Have water quality checked.

Consistency of chocolate products

Possible causes	Solution
Viscous	Use less powder.
	User more water.
Watery	Use more powder.
	Use less water.
Lumpy	Clean the powder system.

Coffee tastes bitter

Possible causes	Solution
Temperature too high	Decrease coffee temperature.
Grind too fine	Select a coarser grind.
Too little powder	Increase amount of coffee.
Roast too dark	Change coffee.

Coffee tastes sour

Possible causes	Solution
Temperature too low	Increase coffee temperature.
Roast too light	Change coffee.
Grind too coarse	Select a finer grind.

Taste of chocolate products

Possible causes	Solution
Too sweet	Use less powder.
	User more water.
Not sweet enough	Use more powder.
	Use less water.
Strange taste	Clean the powder system.

Certifications

Safety you can trust. Your Evolution Plus coffee machine is not only among the most modern coffee machines in the world, it has also successfully passed safety inspections and tests for electromagnetic compatibility.

Declaration of conformity

FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, certifies that the Evolution Plus and its optional accessories comply with the following standards. If you would like to see a copy of the original declaration of conformity, please contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

Evolution Plus has been checked for compliance with the following standards:

EN 60335-1, EN 60335-2-14, EN 60335-2-15, EN 60335-2-64, EN 60335-2-75

Other standards that were applied:

EN 55014-1+A1+A2, EN 55014-2+A1, EN 50366+A1, EN 61000-3-2, EN 61000-3-3+A1+A2, IEC 62233, IEC 61000-3-2, IEC 61000-3-3+A1+A2, CISPR 14-1, CISPR 14-2:97+A1

The inspection was performed in accordance with the following directives:

73/23/EWG, 89/336/EWG, 93/68/EWG, 2006/42/EC

CE

ETL LISTED
COMMERICAL ELECTRIC COOKING APPLIANCES
3123505
CONFORMS TO UL STD 197

ETL LISTED
CONFORMS TO UL STD 471
3123505
CERTIFIED TO CAN/CSA STD C22.2 NO. 209

SANITATION LISTED
CONFORMS TO NSF STD. 4
COMMERCIAL COOKING AND HOT FOOD STORAGE EQUIPMENT
3123505

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